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UNITED STATES.

MUNICIPAL ORDINANCES, RULES, AND REGULATIONS PERTAINING TO PUBLIC HYGIENE.

[Adopted since July 1, 1911.]

CHICAGO, ILL.

COMMON DRINKING CUPS—USE OF, IN PUBLIC OR SEMIPUBLIC PLACES PROHIBITED.

SEC. 1. That no person, firm, or corporation as owner, agent, employee, or person in charge or control of any railroad or railway station located within the city of Chicago, any railroad or railway car or train operated from point to point within said city, any public or private school, any municipal or office building, any lodging or boarding house, hotel, club, theater, public hall, amusement ground, factory, office, store, or structure of any name or description whatsoever, shall keep, offer, exhibit, or display for use any common drinking cup, glass, or other receptacle.

SEC. 2. Any person, firm, or corporation violating any of the provisions of section 1 hereof shall be fined not less than \$5 nor more than \$50 for each offense.

SEC. 3. This ordinance shall take effect and be in force ninety (90) days from the date of its passage.

[Ordinance adopted May 8, 1911.]

ELYRIA, OHIO.

MEAT—SLAUGHTER, PREPARATION, CARE, AND SALE.

SECTION 1. No one shall kill and offer for food animals affected with the following-named diseases:

- (1) Anomalies of the blood (anemia, leucemia, hemoglobinemia, icterus, uremia).
- (2) Poisoning from any mineral drug or vegetable.
- (3) Purulent paresis (milk fever).
- (4) Animal parasitism, the parasite known to be directly or indirectly transmissible to man.
- (5) Putrid intoxication (sapremia).
- (6) Pyemia.
- (7) Septicemia.
- (8) Malignant edema.
- (9) Anthrax.
- (10) Foot-and-mouth disease.
- (11) Cowpox, sheep pox when animals show fever.
- (12) Rabies.
- (13) Glanders.
- (14) Tuberculosis.
- (15) Actinomycosis.
- (16) Contagious pleuropneumonia.
- (17) Hemorrhagic septicemia.
- (18) Diphtheritis.
- (19) Dysentery.
- (20) Hog cholera.
- (21) Swine plague.
- (22) Chicken cholera.
- (23) Mycotic gastro-enteritis.
- (24) Texas fever.
- (25) Tetanus.
- (26) Malignant epizootic head catarrh.

- (28) Malignant tumors.
- (29) Puerperal fever.
- (30) Emaciation.
- (31) Advanced pregnancy.
- (32) Recent parturition (at least 15 days must have elapsed).
- (33) Overheated, feverish animals.
- (34) Exhausted, fatigued animals should have 8 hours' rest before being slaughtered.
- (35) Fractures, bruises, contusions (when fever present).
- (36) Advanced stages of mange.
- (37) Advanced stages of footrot.
- (38) Suppurative or gangrenous inflammation of the udder (when fever is present).
- (39) Wounds (when fever is present).
- (40) Any disease of the heart, lungs, liver, kidney, spleen, peritoneum, pleura, or any organ which would render the meat unfit for human food.
- (41) Animals less than 30 days old. (Calves must dress at least 45 pounds.)
- (42) Animals killed or wounded by accident.

SEC. 2. Where an organ or part of a carcass is bruised or injured, the part injured must not be offered for sale; the rest of the carcass, if fit for food, will be allowed to go on the market.

SEC. 3. The body of any animal or part thereof, which is to be used for food, shall not be carted or carried through the streets or avenues unless it be covered so as to protect it from dust and dirt; and no meat, poultry, game, or fish shall be hung or exposed for sale in any street, or outside of any shop or store, or in the open windows and doorways thereof, in the city of Elyria, Ohio. At all times meat, poultry, game, or fish on the markets shall be protected from flies, dust, and dirt by a fine screen.

SEC. 4. The meat of boars and rams shall not be held or offered for sale.

SEC. 5. No meat above the size of a rabbit shall be taken to any public or private market to be sold for human food until the same shall have been fully cooled after killing, nor until the organs of the abdominal and thoracic cavity, head and feet, except of poultry and game, and except the head and feet of swine shall have been removed.

SEC. 6. No one shall sell or offer for sale in the city of Elyria any meat that is kept fresh by salicylic or boracic acid, or any other preservative.

SEC. 7. (a) Every butcher or other person occupying or using any room or building where any cattle are slaughtered or dressed for market or stores shall cause such room or building and all appurtenances to be thoroughly cleansed and all offal, blood, fat, garbage, refuse, and unwholesome or offensive matter to be removed therefrom once every 24 hours after the use thereof for any purpose herein mentioned; and the room or building mentioned must be well drained into a sewer or other place acceptable to the inspector.

(b) All meat dealers, butchers, or fishmongers must keep their stores, salesrooms, market stalls, slaughterhouses and all appurtenances thereto in a clean and sanitary condition, and provide proper drainage and ventilation for the same. Windows and doors shall be provided from May 1 to October 1, inclusive, with sound screens of mesh sufficiently fine to keep out flies and other insects.

SEC. 8. No meat dealer or butcher shall keep meats, fish, or fowls in any refrigerator or ice box unless the same shall be lined with lead or some other proper substance, so as to be water-tight nor unless the same be provided with drainage as prescribed in the plumbing code of this city.

SEC. 9. All meat brought into market must be placed within the stall or stalls of the owner of such meat, and all meat must be removed from the market at the close of each market day, unless the meat is placed in cold storage.

SEC. 10. Lard, when offered for sale, containing any substance other than the fat of swine must be labeled as such, and not sold as pure lard.

SEC. 11. No one shall carry, while bound or tied by their legs, or bound down in any manner, in any vehicle in the city of Elyria, any cattle, sheep, hogs, or calves. Such animals shall be allowed to stand freely in any vehicle when transported and while being therein.

SEC. 12. The fact of any cattle, sheep, hog, or lamb being in stockyard or slaughterhouse pen shall be considered sufficient evidence that the same is being exposed for sale; and the fact that the carcass of any cattle, hog, or lamb, or any part thereof, is found in any public or private market place, dressed and prepared as such meats usually are for market, it shall be deemed as sufficient evidence that the same is on sale, and no animal or part thereof, nor any fish, game, or poultry that has been examined and condemned by the meat inspector or his assistant shall be held, sold, or offered for sale for human food in any market place in the city of Elyria.

SEC. 13. Upon any meat, fowl, fish, or vegetables being found by any inspector of the health department in a condition which renders them, in his opinion, unwholesome and unfit for use as human food, he is empowered, authorized, and directed to immediately condemn the same and cause them to be removed to the garbage plant for destruction, and to report his action to the health officer.

SEC. 14. No person shall vend meat or other product of any cattle, sheep, or swine in the city of Elyria, Ohio, in quantities less than the quarter unless he shall have first obtained a permit from the board of health to do so.

SEC. 15. All meat permits shall be renewed annually in January, for which a charge of \$1 shall be made. Permits issued after July 1 shall be charged for at the rate of 50 cents for each permit covering the second half of the year only.

SEC. 16. All applicants for a permit shall state—

(a) The applicant's name, post-office address, and the place or places of business.

(b) If the applicant buys part or all of his meat from others, the name and addresses of all such persons.

(c) The applicant butchers his own meat, the location of the slaughterhouse, the days and the time of day the larger amount of the killing is done.

SEC. 17. The board of health may refuse to grant such permit and may revoke the same when granted if the applicant or person to whom the permit is issued does not comply with the lawful rules and regulations now in force, or that may hereafter be adopted by the board of health for the sale of meat.

SEC. 18. No butcher or other person shall bring into the city of Elyria or sell or offer for sale in the city of Elyria for human food any calf or any part of the meat thereof which at the time it was killed was less than four weeks old, or any pig or any part of the meat thereof which at the time it was killed was less than five weeks old, or any lamb or any part of the meat thereof which at the time it was killed was less than eight weeks old.

SEC. 19. All animals at the stockyards or in possession of any butcher, intended for slaughter for the city markets or stores, when condemned according to the provisions of this code by the meat inspector, must not be slaughtered except in the presence of the inspector, due notice being sent by the butcher to the health office for that purpose. All carcasses or parts of carcasses that are condemned by the meat inspector shall be rendered unfit for food by treatment with kerosene oil.

SEC. 20. All meat shipped into the city for sale or offered for sale shall be subject to inspection by the meat inspector.

SEC. 21. All meat condemned in the city by Government or State inspectors shall be destroyed under the supervision and subject to the directions of the dairy and food inspector.

SEC. 22. No meat, fish, or vegetables not being fresh, sound, wholesome, or any meat or fish that died of disease or accident shall be brought into the city or offered or held for sale as food anywhere in the city of Elyria, nor shall any such articles be kept or stored therein.

SEC. 23. Whoever violates any provisions of the above resolution, or obstructs or interferes with the execution thereof, or willfully or illegally omits to obey any provisions of said resolution shall be fined not to exceed \$100 or imprisonment for not to exceed 90 days, or both; but no person shall be imprisoned hereunder for the first offense, and the prosecution shall always be as and for a first offense, unless the affidavit upon which the prosecution is instituted contains the allegation that the offense is a second or repeated offense.

SEC. 24. This resolution shall be in force and effect from and after the earliest period allowed by law.

[Ordinance adopted July 28, 1911.]

FLINT, MICH.

FOODSTUFFS—PROTECTION OF FOODSTUFFS AND THE CONSTRUCTION AND MAINTENANCE OF PLACES WHERE FOOD IS PREPARED OR STORED.

Rule 1. No place for the care or storage of food or its manufacture shall be located upon grounds which are unfit and insanitary for the same.

Rule 2. The surfaces of floors, walls, and ceilings are to be hard and as smooth as possible that they may be readily cleaned. Floors which are often wet with decomposable material must be so laid that they drain properly and so that they may be easily washed down.

Tables, benches, dough troughs, etc., are to be freely movable on casters so that the floors underneath are easily accessible. Unnecessary woodwork and fixtures attached to the walls are to be avoided.